limewood

*FREE FLOW STILL AND SPARKLING BELU WATER
$20 PER HEAD.

SNACKS

LIMEWOOD GUACAMOLE 105
Served with tortillas chips, pico de gallo, pomegranate

SPICY TIGER PRAWN ROLL 148
Avocado, arugula, prawn sauce, rice paper roll

TACOS

FRIED FISH TACO 155
Chipotle mayo, braised purple cabbage, corn tortilla

BEEF BRISKET "BURGER" TACO 165
Secret sauce, lettuce, onion, pickled relish, sexy ketchup, corn tortilla

GRASS FED HANGER STEAK TACO SET (300G) 410
Corn tortilla, sour cream, guacamole, fresh herbs, Mojo de Ajo

HALLOUMI TACO 165
Grilled Halloumi cheese, avocado salsa, guacamole taquero, corn tortilla

LIMEWOOD QUESO FUNDIDO TACO SET 165
Mozzarella, cheddar, provolone & cotija, pico de gallo, corn tortillas

Add pulled chicken 55

Add pulled beef brisket 65

FROM THE GARDEN

WATERMELON 105
Compressed watermelon, green papaya, green mango, pickled cherry tomato, peanuts, nam jim

GRILLED CORN 95
Cotija cheese, tajin, chipotle crema

KALE & CUCUMBER 105
Fennel, tequila pickled grapes, fresh herbs, ricotta cheese, zesty lime dressing

BBQ ROASTED PUMPKIN STEAK 145
Signature mole, black garlic mayo, pomegranate, spring onion

FROM THE LAND

BBQ PORK NECK 175
Tamarind, garlic, chili, cucumber salad

HAWAIIAN HULI HULI CHICKEN 295
Flour tortilla, sour cream, guacamole, fresh herbs

BBQ BABY BACK PORK RIBS 245
Agave & Bourbon glaze, charred pineapple, pineapple pico de gallo, pomegranate

48HR CHARRED BONE IN BEEF RIBS (850G) 595
Mango infused BBQ sauce, toasted sesame seeds, cilantro

Add 3 corn tortillas 45

FROM THE SEA

SALMON CEVICHE 185
Cherry tomatoes, avocado, daikon, citrus

FRIED CALAMARI 195
Mango-curry mayo

BBQ SALMON STEAK 210
Coriander salsa verde, charred lime

BBQ WHOLE SEA BASS (LIMITED DAILY) 495
Butterfly semi debone sea bass, smoked chimichurri

SIDE DISHES

CORN BREAD 50
Herb butter

COCONUT JASMINE RICE 65
Toasted coconut, kaffir lime, crispy shallots

CHIPOTLE FRENCH FRIES 95
Served with pico de gallo, taco mix, chipotle mayo

DESSERTS

HAND PIPED CHURROS 115
Coconut ice cream, salted caramel sauce

80% DARK CHOCOLATE & BANANA BROWNIE 115
Vanilla ice cream, salted caramel

NOT ALL DISH INGREDIENTS ARE LISTED. IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENT, PLEASE INFORM OUR TEAM!

SUBSTITUTIONS AND MODIFICATIONS POLITELY DECLINED.

SIGNATURE NEW VEGETARIAN SPICY

+10% Service charge applies.

limewood

*本店供應普通及有氣BELU水，每人$20。

小食 SNACKS

LIMEWOOD 牛油果醬 105
LIMEWOOD GUACAMOLE
伴墨西哥粟米脆片，蕃茄粒醬，石榴

辣虎蝦卷 148
SPICY TIGER PRAWN ROLL
牛油果，火箭菜，蝦汁，米紙卷

墨西哥夾餅 TACOS

炸魚墨西哥夾餅 155
FRIED FISH TACOS
Chipotle 蛋黃醬，燉紫椰菜，粟米烤餅

牛腩墨西哥夾餅 165
BEEF BRISKET "BURGER" TACOS
秘製醬汁，生菜，洋蔥，醃菜，茄汁，粟米烤餅

草飼封門牛柳墨西哥夾餅 (300G) 410
GRASS FED HANGER STEAK TACO SET (300G)
粟米烤餅，酸忌廉醬，牛油果醬，新鮮香草，大蒜醬

哈羅米芝士墨西哥夾餅 165
HALLOUMI TACOS
烤哈羅米芝士，牛油果莎莎，辣牛油果醬，粟米烤餅

LIMEWOOD 墨西哥夾餅套餐 165
LIMEWOOD QUESADILLAS TACO SET
水牛芝士，車打芝士，布旺倫芝士和墨西哥乾酪，
蕃茄粒莎莎，粟米烤餅
加手撕雞肉 55
加手撕牛腩 65

蔬果素食 FROM THE GARDEN

西瓜沙律 105
WATERMELON
壓縮西瓜，青木瓜，青芒果，醃車厘茄，
花生，泰式醬汁

烤粟米 95
GRILLED CORN
墨西哥芝士，辣椒青檸汁，辣椒忌廉

羽衣甘藍及青瓜沙律 105
KALE & CUCUMBER
茴香 , 龍舌蘭酒醃葡萄，新鮮香草，里考塔芝士，青檸醬

烤南瓜 145
BBQ ROASTED PUMPKIN STEAK
招牌莫利醬，黑蒜蛋黃醬，石榴，青蔥

烤肉 FROM THE LAND

烤豬頸肉 175
BBQ PORK NECK
羅望子，大蒜， 辣椒，青瓜沙律

夏威夷醬手撕雞 295
HAWAIIAN HULI HULI CHICKEN
粟米烤餅，酸忌廉，牛油果醬，新鮮香草

烤BB豬肋骨 245
BBQ BABY BACK PORK RIBS
龍舌蘭糖漿及波旁威士忌汁，炭燒菠蘿，
菠蘿粒莎莎，石榴

炭燒48小時慢煮牛肋骨 (850G) 595
48HR CHARRED BONE IN BEEF RIBS (850G)
芒果燒烤醬，烘芝麻，芫茜

加3件粟米烤餅 45
Add 3 corn tortillas

海鮮 FROM THE SEA

檸汁醃三文魚魚生 185
SALMON CEVICHE
車厘茄，牛油果，白蘿蔔，柑橘

炸魷魚 195
FRIED CALAMARI
芒果咖哩蛋黃醬

烤三文魚扒 210
BBQ SALMON STEAK
芫茜青醬，炭燒青檸

烤原條鱸魚 (每日限量) 495
BBQ WHOLE SEA BASS
開邊半去骨鱸魚，煙燻阿根廷青醬

伴菜 SIDE DISHES

粟米麵包 50
CORN BREAD
香草牛油

椰香白飯 65
COCONUT JASMINE RICE
烤椰子，泰國檸檬，脆青葱

CHIPOTLE 炸薯條 95
CHIPOTLE FRENCH FRIES
伴蕃茄粒莎莎，墨西哥夾餅調味料，
Chipotle 蛋黃醬

甜品 DESSERTS

手工西班牙油條 115
HAND PIPED CHURROS
椰子雪糕，海鹽焦糖醬

80%特濃度黑朱古力香蕉布朗尼 115
80% DARK CHOCOLATE & BANANA BROWNIE
雲呢喃雪糕，海鹽焦糖醬

並非所有食材皆於餐牌列出。
如有食物過敏或特別餸食需要，請告知本店職員。
本店恕不接受更改菜式改動。

精選 新品 蛋奶素 辛辣

加一服務費